SI800MF-5

colonial

**60CM "Colonial" Electric Multifunction Oven,
Cast iron grey, with Gold Aesthetics
Energy rating A**

EAN13: 8017709073664

6 functions

Analogue clock and auto finish

Triple glazed removable door

Cooling fan

Standard accessories:

Roasting/ grill pan

Enamelled tray

Chrome shelf

Roof liner

Nominal power: 2,80 kW

Conventional: 0,79 kWh

Forced air convection: 0,91 kWh

Oven capacity: 51 litres

13 Amp power supply required

Functions

Options

- **PAL** - Pizza shovel
- **PPR1** - Pizza plate
- **GT123DX** - 3 Level telescopic shelf set
- **GT13X** - 2 Level telescopic shelf set
- **3797** - Stay clean liners

Versions

- **SI800MFP5** - Cream
- **SI800MFA5** - Anthracite
- **SI800MEB5** - White

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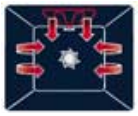
Main Oven

Upper and lower element only:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.

Grill element:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.

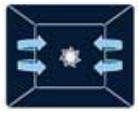


Fan with grill element:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.

Fan with lower element:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.



Fan:

The circular heating element can be operated with the fan, using the thermostat.

Circulaire:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.

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technology with style

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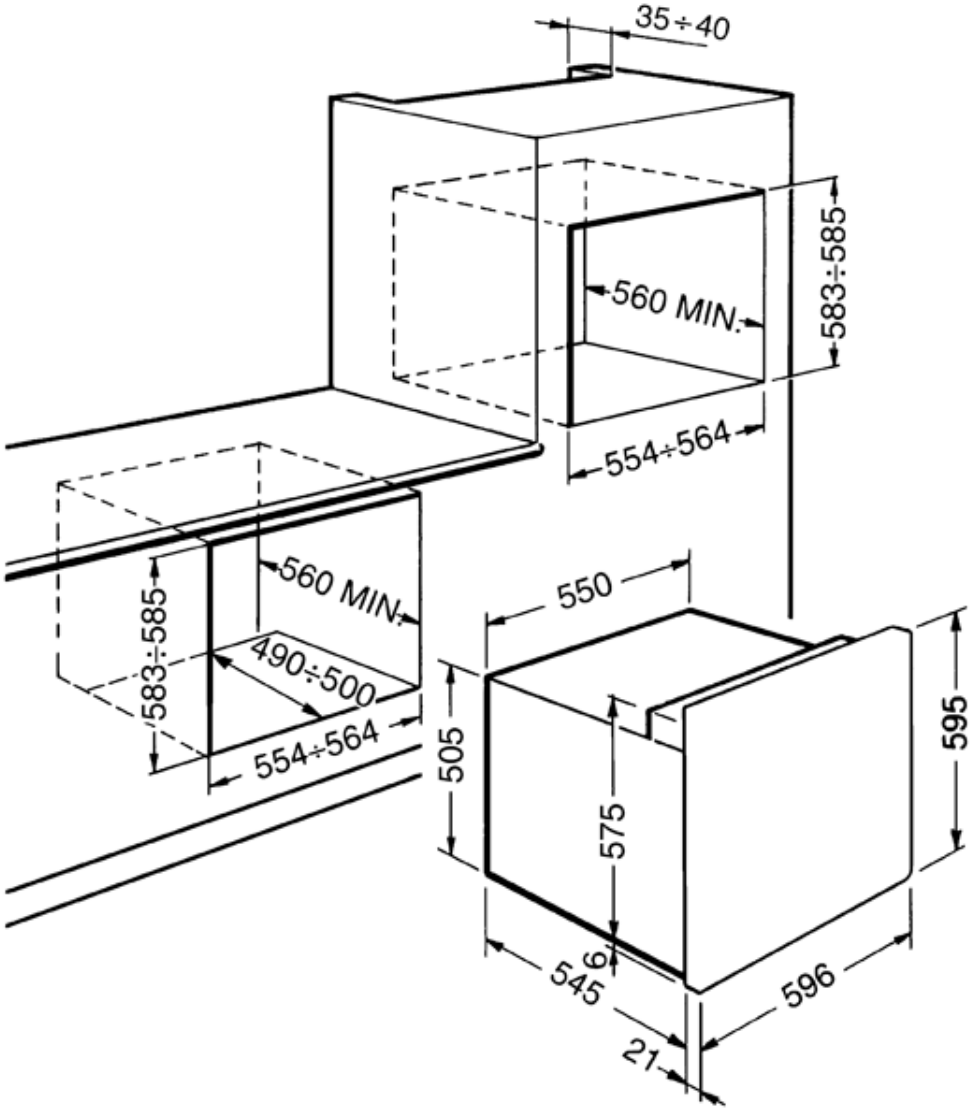

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